

## STARTERS

Soup of the day with farmhouse bread

(V) French onion soup with Coolea cheese and croutons

Glenbeigh mussels, coconut, lemongrass and chilli cream

(v) Roast Portobello mushrooms, whipped polenta, crispy kale, tarragon mushroom powder

Chicken liver parfait, plum and anise chutney, hazelnut toast

## MAIN

Roast marinated chicken breast with apricot stuffing, braised red cabbage, roast veg, creamy mash and gravy OR with roast sweet potatoes, giant cous cous, chickpeas, tomato, mint and feta, tzatziki yoghurt

Roast hake, hazelnut and lemon butter, beetroot and celeriac galette, sprouting broccoli  
Slow cooked Crowe's bacon collar, mustard glaze, scallion and potato cake, carrot purée, and braised Hipsi cabbage

Crispy torn ham hock salad, red sauerkraut, boiled egg, new potatoes, little gems, apple and fennel dressing

Miso glazed chicken salad, cashew nuts, ginger, green beans, scallions and local leaves

(v) Beetroot, walnut and feta cakes, fondant sweet potato, carrot hummus, pickled apple and watercress

## DESSERTS

Three bean crème brulee, coffee, cocoa and vanilla

Mango sorbet, passionfruit curd, fresh mango and pineapple, toasted coconut

Chocolate and honeycomb brownie with salted caramel sauce and vanilla ice cream

Rhubarb and Marmalade and vanilla bread and butter pudding with custard and whipped cream

## Tea or Coffee